

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	WINDJAMMER WAREWASH	26	3	Yes
	SEVERAL OF THE PLUNGER TYPE CARAFE LIDS WERE SOILED WITH A FOOD RESIDUE IN THE INTERNAL SPACES OF THE LID. THESE ITEMS WERE LOCATED IN THE CLEAN STORAGE AREA.			
	Lids cleaned. Will be soaked in future and the thermos will not be used for milk.			
2	WINDJAMMER - PORT SIDE BUFFET	21	1	No
	THE LABELS WERE PEELING ON THE ELRO FLAT TOP GRILL.			
	Completed. Peeling Labels replaced, as were all galleys.			
3	WINDJAMMER - PORTSIDE BUFFET	29	0	Yes
	THERE WERE COTTON STRINGS LOCATED IN THE STRAINER OF THIS HANDWASH SINK.			
	Cleaned, and staff reminded, sinks are hand wash only.			
4	WINDJAMMER - PORTSIDE BUFFET	21	1	No
	LOOSE SEALANT WAS NOTED WITHIN THE HOOD ABOVE THE ELRO RANGE UNITS.			
	Sealent removed			
5	WINDJAMMER GALLEY	27	1	No
	DUST WAS NOTED ON THE TOP OF THE COMBI OVEN.			
	Cleaned			
6	WINDJAMMER GALLEY	21	1	No
	SEVERAL GASKETS WERE LOOSE ON THE HALO HEAT UNITS.			
	Gaskets replaced			
7	WINDJAMMER GALLEY	20	0	No
	NUMEROUS BUFFET HOT AND COLD HOLDING CONTAINERS WERE DIFFICULT TO CLEAN DUE TO THE PEELING PLASTIC COATING.			
	New ones have been ordered and will be replaced. PO# 1210972 / item#'s 6800 - 6804			
8	WINDJAMMER GENERAL	21	1	No
	THERE WERE SEVERAL PIECES OF COOKING EQUIPMENT THAT HAD PEELING LABELS.			
	Labels replaced			
9	WINDJAMMER DISHWASH	33	1	No
	WATER WAS NOTED COMING UP FROM UNDERNEATH THE FLOOR TILES WHEN WALKED UPON.			
	Deck repair and tile replacement completed.			
10	WINDJAMMER DISHWASH	26	3	Yes
	PREVIOUSLY CLEANED CUP PLATES WERE FOUND SOILED.			
	Cleaned and process improved.			
11	WINDJAMMER GLASSWASH	22	0	No
	PLASTIC CUPS WERE NOTED COMING OUT OF THE GLASSWASH MACHINE UPRIGHT CONTAINING WATER.			
	Corrected and process improved.			
12	PORTO FINO	21	1	No
	THE FOOD PASS THROUGH COUNTER WAS CRACKED.			
	The counter needs to be replaced and is ordered. In the short term the crack has been resealed.			
13	JOHNNY ROCKETS	27	1	No
	MOLD GROWTH WAS NOTED AROUND THE BASE OF THE COKE DISPENSING UNIT.			
	Cleaned and sealent removed.			

EXPLORER OF THE SEAS

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14	JOHNNY ROCKETS	26	3	Yes
THERE WAS A SLIGHT CARBONIZED FOOD RESIDUE BUILDUP NOTED ON THE FRYER COILS.				
Cleaned.				
15	ARCTIC ZONE	26	3	Yes
FOOD RESIDUE AND A SOUR ODOR WAS NOTED FROM THE INSIDE OF THE TAYLOR SOFT SERVE ICE CREAM MACHINE.				
Cleaned and gaskets replaced.				
16	WHIRLPOOLS	10	0	No
THERE WERE SEVERAL DAYS WHEN UNUSUAL WATER EVENTS OCCURRED AND NO CORRECTIVE ACTIONS WERE DOCUMENTATED.				
All unusual water events now being logged. Log sheet to be modified to include this instruction.				
17	WHIRLPOOLS	09	0	Yes
THERE WERE SEVERAL DAYS WHEN THE WHIRLPOOLS BROMINE LEVELS WERE BELOW 4.0 PPM				
Actions taken (ie closing whirlpool and adjusting halogen levels) are now being noted in unusual events area on log sheet.				
18	PROVISIONS - GENERAL	33	1	No
THERE WERE NUMEROUS AREAS THROUGHOUT THE PROVISIONS CORRIDORS WHERE THE STAINLESS STEEL BULKHEADS WERE SEVERELY DAMAGED FROM MOVING PALLETS AROUND. THIS DAMAGED CREATED DIFFICULT TO CLEAN GAPS WHICH ALSO ALLOWS EASY ACCESS FOR INSECTS.				
Have been repaired.				
19	PROVISIONS / MEAT THAWING	33	1	No
THERE WAS A BULKHEAD CORNER PROFILE THAT WAS LOOSE ON THE RIGHT SIDE OF THE WALK-IN DOOR MAKING THE AREA DIFFICULT TO CLEAN.				
Completed. Stainless steel corner profile replaced.				
20	PROVISIONS / MEAT FREEZER	19	0	No
A SMALL PLASTIC TRASH BAG WAS FOUND WITH WHAT LOOKED LIKE OX TAILS SETTING ON FOOD CONTAINERS UNDER THE CONDENSER UNIT. THE BAG WAS NOT LABELED.				
Removed and staff counseled.				
21	FOOD SERVICE - GENERAL	22	0	No
THE FOLLOWING AREAS HAD DISHWASHING MACHINES POSTED AS OUT OF ORDER:				
BUTCHER SHOP UNDERCOUNTER 3 WEEKS Completed. Unit now operative				
MAIN GALLEY DECK 4 TROLLEY WASH 4 WEEKS Parts on Order. P.O# 19008193				
MAIN GALLEY DECK 4 GLASS WASH 1 DAY Completed. Unit now operative				
22	VEGETABLE PREPARATION	20	0	No
THE FOLLOWING FOOD SERVICE EQUIPMENT WAS POSTED OUT OF ORDER:				
COMBI-OVEN Parts on Order – PO# 19008199 / PO# 19008200				
FLOOR CHOPPER 3 WEEKS Parts on Order - Part #'s 19008195				
23	PROVISIONS / MEAT THAWING	33	1	No
WATER WAS NOTED DRIPPING FROM ONE OF THE LIGHT FIXTURES IN THE COLD ROOM.				
Completed. Fitting sealed to prevent generation of condensation.				

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24	MAIN GALLEY DECK 3 AND 4	22	0	No
THE THERMOMETERS AND PRESSURE GAUGES FOR THE TROLLEY WASH MACHINES, WHICH ARE ALSO USED TO WASH THE LARGE POTS AND PANS WERE NOT VISIBLE FROM THE OUTSIDE OF THE UNITS. ADDITIONALLY, THERE WAS NO EASILY VISIBLE DATA PLATE LISTING THE OPERATING TEMPERATURES, PRESSURE RANGES, AND CYCLE TIMES.				
Completed. Access window material for viewing Gauges replaced. Duplicate data plate fixed to exterior of machine.				
25	MAIN GALLEYS DECK 3 & 4 / SAUCE STATIONS	38	0	No
THE PASTA COOKERS IN THESE AREAS ARE NOT CURRENTLY USED AND THE CHEF STATED THAT THERE IS NO PLAN TO USE THE UNITS IN THE FUTURE.				
Confirm with Frank Weber, Director of Culinary in head office.				
THE PLASTIC OPERATING INSTRUCTION ON THE DECK 3 UNIT ARE COMING LOOSE MAKING THE OUTSIDE OF THE AREA DIFFICULT TO CLEAN.				
Labels replaced.				
26	DECK 5 / CAFÉ PROMENADE	16	0	Yes
A CONTAINER OF PEPPERONI, AND ONE OF GRATED MOZZARELLA CHEESE WERE NOTED ON AN ICE BATH IN THE PANTRY. WHEN ASKED IF TIME OR TEMPERATURE WAS USED AS THE PUBLIC HEALTH CONTROL METHOD IT WAS STATED THAT TIME WAS USED. THE HOURS OF SERVICE FOR THIS AREA IS GREATER THAN 4 HOURS BUT THERE WERE NO DISCARD TIMES ON THE CONTAINERS OF POTENTIALLY HAZARDOUS FOODS.				
Time labels are now in place.				
27	DECK 5 / CAFÉ PROMENADE	26	0	Yes
THE OUTSIDE OF THE UPPER SURFACE OF THE WAFFLE CONE MACHINE WAS SOILED WITH OLD GREASE.				
Cleaned				
28	DECK 5 / CAFÉ PROMENADE	20	0	No
THE INTERIOR SURFACES OF THE ICE CREAM DISPLAY CASES WERE NOT DESIGNED FOR EASY CLEANING. THE JUNCTURES OF THE WALLS AND BOTTOM OF THE UNITS DID NOT HAVE COVERED CORNERS.				
A report will be sent to the head office refurbishment department.				
ADDITIONALLY, THE GRATES HAD CHIPPED PAINT AND WERE BEGINNING TO CORRODE.				
29	DECK 5 / CAFÉ PROMENADE	21	1	No
THE LAMINATED STORAGE CABINETS THAT WERE INSTALLED DURING THE LAST DRY DOCK ARE NOT DESIGNED FOR EASY CLEANING. THERE WERE GAPS AND SEAMS AND OTHER DIFFICULT TO CLEAN FEATURES.				
A report will be sent to the head office refurbishment department.				
THESE CABINETS ARE USED TO STORE BOTH CLOSED AND OPEN BOTTLES OF SYRUPS AND OTHER FOOD ITEMS.				

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NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
30	DECK 5 / CAFÉ PROMENADE	27	1	No

THE TECHNICAL COMPARTMENT OF THE ICE WELL THAT WAS INSTALLED IN THE LAMINATED CABINET DURING THE LAST DRY DOCK HAD INSULATED UTILITY LINES THAT WERE HEAVILY SOILED WITH SLIME MOLD.

Cleaned.

ADDITIONALLY, THERE WERE AREAS UNDER THE DRIP PANS TO THIS UNIT THAT WERE NOT EASILY ACCESSIBLE FOR CLEANING.

31	CORRECTIVE ACTION STATEMENT	*	0	No
IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS)), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.				

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: EXPLORER OF THE SEAS - CAS - 05/30/2004.